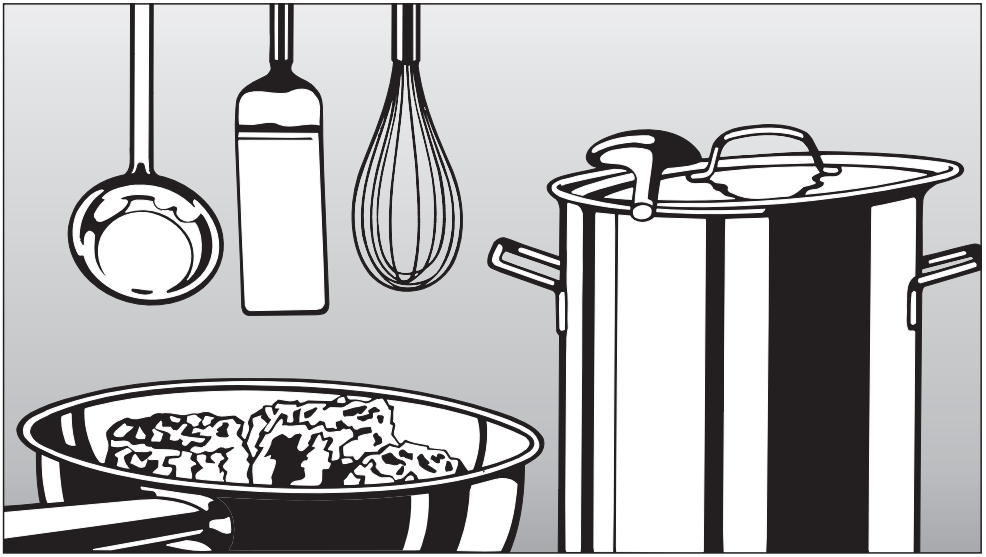
Miele

Operating and installation instructions



Gas hobs
KM 2256
KM 2257

To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

en - GB

M.-Nr. 07 072 450

(GB) This appliance can be used in countries other than those specified on the appliance. It is, however, set up for connection to the gas and electricity supplies in the countries specified. For use in other countries please contact the Miele spare parts or customer service department in your country.

(D) Das Gerät ist auch für den Gebrauch in anderen als auf dem Gerät angegebenen Bestimmungsländer zugelassen. Die landesspezifische Ausführung und die Anschlussart des Gerätes haben wesentlichen Einfluss auf den einwandfreien und sicheren Betrieb. Für den Betrieb in einem anderen als auf dem Gerät angegebenen Bestimmungsland wenden Sie sich bitte an den für das Land zuständigen Kundendienst.

(E) El aparato está autorizado para el uso en países diferentes a los países de destino indicados. La ejecución específica para cada país y el tipo de conexión del aparato influyen de forma decisiva en el funcionamiento correcto y seguro. Para el funcionamiento en un país diferente al país de destino indicado en el aparato, consulte al Servicio Post-venta autorizado para el país.

(F) Cet appareil est également homologué dans des pays différents de ceux mentionnés sur l'appareil. Pour que l'appareil fonctionne parfaitement et en toute sécurité, il est important de disposer de l'exécution spécifique au pays et du type de raccordement approprié. Pour le fonctionnement dans un pays autre que celui spécifié sur l'appareil, veuillez vous adresser au service après-vente du pays où sera installé l'appareil.

(I) L'apparecchio può essere usato anche in paesi diversi da quello indicato sull'apparecchio stesso. Tuttavia, le varianti specifiche di un determinato paese e il tipo di allacciamento alla rete hanno un'importanza fondamentale per il suo sicuro e corretto funzionamento. Per questo se si vuole usare l'apparecchio in un paese diverso rivolgersi al servizio di assistenza tecnica Miele del paese in cui si intende usarlo.

(NL) Het apparaat is ook toegelaten voor gebruik in andere landen dan de landen die op het apparaat vermeld staan. De specifieke uitvoering en de aansluitwijze zijn van groot belang voor het goed en veilig functioneren. Neem daarom contact op met de Technische Dienst van de fabrikant in uw land als u het apparaat in een land wilt gebruiken dat niet op het apparaat vermeld staat.

Gas-heated appliances
Safety precautions to take if you smell gas

- Turn off the gas emergency control valve immediately.
  This is usually located near the gas meter.
- Eliminate all sources of ignition in a safe manner.
  Do not smoke, light cigarette lighters or matches.
- Do not operate electrical lights or switches, i.e. do not switch them "On" or "Off".
- Open all doors and windows to ventilate the area.
- If the smell of gas persists, evacuate the building.

In the U.K you must now:

- Call TRANSCO (Tel: 0 800 111 999)
- Arrange for an appointment of a **Corgi** registered gas installer to visit the site
  (Tel: Talking pages 0 800 600 900)

In other countries please follow relevant country specific procedures on gas.

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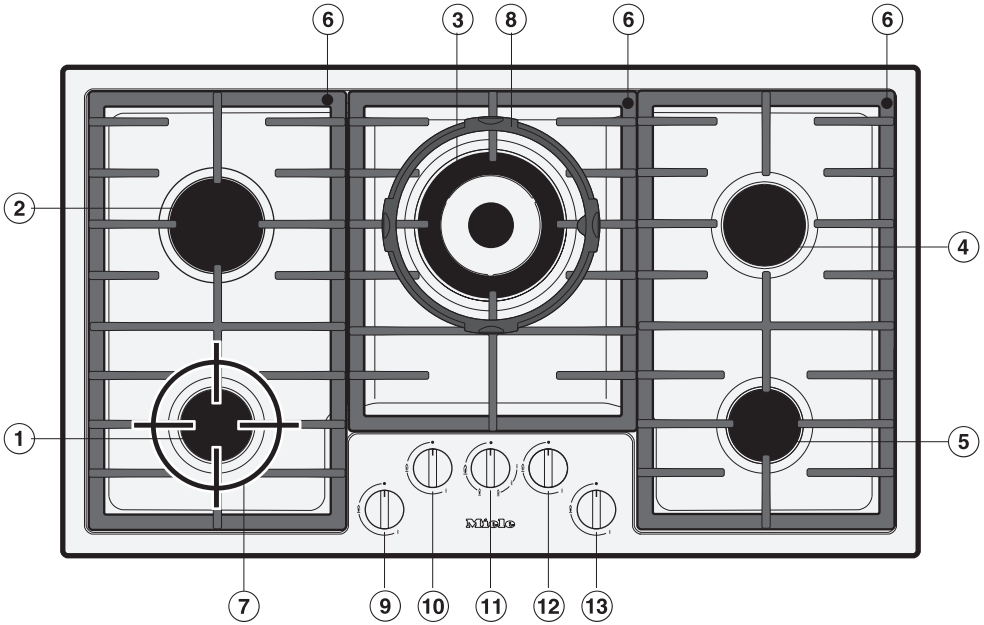
Guide to the appliance

Models

KM 2256 / KM 2257

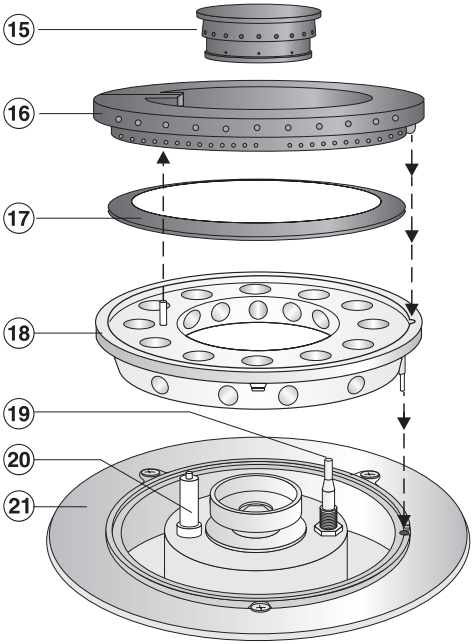


① Small burner
② Extra large burner
③ Wok burner
④ Large burner
⑤ Normal burner
⑥ Pan support (in three sections)
⑦ Combi insert
⑧ Wok ring

Controls:
⑨ Front left
⑩ Back left
⑪ Middle
⑫ Back right
⑬ Front right

Burner

Wok burner



⑮ Inner cover to burner

⑯ Outer cover to burner

⑰ Burner ring

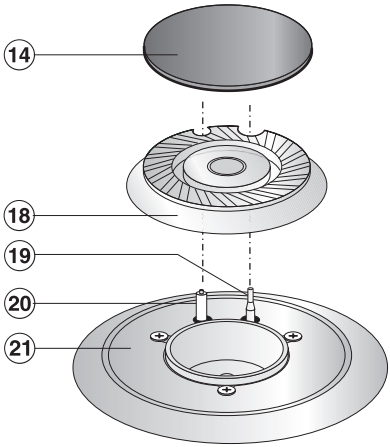
⑱ Burner head

⑲ Ignitor

⑳ Ignition safety device

㉑ Burner base

Small, normal, large and extra large burners



⑭ Burner cap

⑱ Burner head

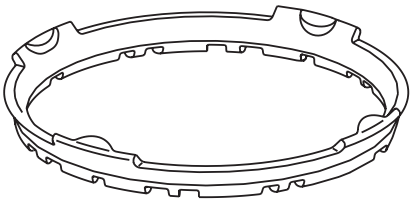
⑲ Ignitor

⑳ Ignition safety device

㉑ Burner base

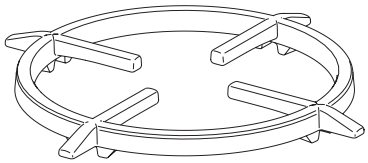
Accessories

Wok ring



The wok ring supplied gives additional stability to the wok, especially to woks with a rounded base.

Combi insert for small and large pans



If you are using a pan which is smaller or larger than that recommended in the chart under "Pans", then the combi insert supplied should be used.

This appliance complies with all relevant local and national safety requirements. Incorrect use can, however, lead to personal injury and damage to the appliance.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time. They contain important notes on installation, safety, operation and care of the appliance.

Keep these instructions in a safe place and pass them on to any future user.

Correct application

▶ This appliance is intended for domestic use only for the preparation of food.
Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held liable for damage resulting from incorrect or improper use or operation.

▶ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they are supervised whilst using it or have been shown how to use it correctly by a person responsible for their safety.

Safety with children

▶ This appliance is only intended for use by adults who have read these instructions. This appliance is not a toy! To avoid the risk of injury, keep children well away and do not allow them to play on or around it, or to use the controls. They will not understand the potential dangers posed by it. They should be supervised whenever you are working in the kitchen.

▶ Older children may use the appliance only when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.

▶ The appliance gets hot when in use and remains hot for quite a while after being switched off. To safeguard against burning, keep children well away from the appliance at all times.

▶ Do not store anything which might arouse a child's interest in storage areas above or next to the appliance. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.

▶ Keep all pans out of reach of children. Turn pan handles inwards away from the edge of the hob. Danger of burning or scalding. Special hob guards are available from good retail outlets.

▶ Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of or recycle all packaging safely as soon as possible.

Technical safety

▶ Before installation, check the appliance for visible signs of damage. Under no circumstances should you use a damaged appliance. A damaged appliance may be dangerous.

▶ Before connecting the appliance to the mains supply, make sure that the voltage and frequency correspond to the rating on the data plate, otherwise the appliance could be damaged. Consult a qualified electrician if in any doubt.

▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly, and where there is any doubt the household wiring system should be inspected by a qualified electrician.
The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

▶ The connection to the gas supply must be carried out by a suitably qualified and competent person in accordance with local and national safety regulations, e.g. a Corgi registered service technician in the U.K. If the appliance is supplied without a plug, or if the plug is removed, it must be connected to the mains electricity supply by a suitably qualified and competent electrician in strict accordance with local and national safety regulations. The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

▶ For safety reasons, this appliance may only be used when it has been built in.

▶ Never open the housing of the appliance.
Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

▶ Installation, maintenance and repairs may only be carried out by a Miele authorised person in accordance with current national and local safety regulations.
Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.
Ensure that current is not supplied to the appliance until after installation, maintenance or repair work has been carried out.

▶ If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a specialist connection cable of type H 05 W-F (pvc insulated), available from the Miele Service Department.

▶ Faulty components must only be replaced by genuine Miele original parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.

▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. It is only completely isolated from the electricity supply when:

– the mains fuse is disconnected,
– or the screw-out fuse is removed (in countries where this is applicable),
– or it is switched off at the isolator.

▶ Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).

Correct use

▶ The surface of the appliance is hot when in use, and remains hot for quite a while after being switched off. Do not touch it whilst it could still be hot.

▶ For added protection, it is advisable to use heat-resistant pot holders or gloves when using the appliance. Ensure that they do not come into contact with the flames. Do not use large cloths, tea towels or similar as the ends could touch the flames and catch fire. Take care not to let the gloves get damp or wet, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.

▶ Do not heat up unopened tins of food on the hob as pressure will build up in the tin, causing it to explode. This could result in injury and scalding or damage.

▶ Do not use the appliance to heat up the room. Due to the high temperatures radiated, objects near the appliance could catch fire. The life of the appliance could also be reduced.

▶ This appliance must not be set up or operated in the open air.

▶ Make sure all the components of the gas burner have been correctly assembled before switching on.

▶ Pans must be the correct size for the burner they are used on (see "Pans"). A pan which is too small will be unstable on the pan support. If the pan diameter is too large, flames can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the hob. The manufacturer cannot be held liable for this type of damage.

▶ Ensure that the flames from the burner do not spread out beyond the base and up the sides of the pan.

▶ When using a cooker hood over the gas hob, ensure that any burners in use are always covered with a pan. Otherwise flames could be drawn up by the suction of the cooker hood, parts of which could then be damaged or even set on fire.

▶ Do not use plastic or aluminium foil containers. These melt at high temperatures, and could catch fire.

▶ The pan support supplied with the appliance must always be used. Never place a pan on the burner itself.

▶ Do not store any inflammable objects near the gas hob.

▶ Do not use the appliance as a resting place for anything else. The article could melt or catch fire if residual heat is still present or if the appliance is switched on by mistake.

▶ Do not cover the appliance, e.g. with a cloth, kitchen foil, etc. This could be a fire hazard if the appliance is switched on by mistake.

▶ Remove splashes of fat and other food debris from the surface as soon as possible. These are a fire hazard.

▶ Never leave the appliance unattended when cooking with oil or fat as these are fire hazards if overheated. Very hot oil can catch fire and could even set a cooker hood above on fire. Always heat fat slowly, watching as it heats.

▶ If oil or fat catches fire, do not attempt to put out the flames with water. Use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.

▶ Do not flambé under a cooker hood. The flames could set the cooker hood on fire.

▶ Unless the pan manufacturer states that you can do so, do not use pans with very thin bases on this hob, and never heat up empty pans as they could get damaged. This could also damage the appliance.

▶ Avoid allowing liquids or foods containing salt to spill onto the hob. If salty foods or liquids do get on the hob, they should be removed as soon as possible to avoid the risk of corrosion.

▶ Replace the pan supports carefully to avoid scratching the surface of the hob.

▶ Using the gas hob will cause a build-up of heat and moisture in the room in which it is installed. Ensure that the room has sufficient natural or mechanical means of ventilation, e.g. an extractor.

▶ If the hob is used for very long periods of time, additional ventilation of the room may be necessary, e.g. by opening windows or doors, or running the extractor on the highest setting.

▶ When using an electric socket near the appliance, care should be taken that the cable of the electrical appliance does not come into contact with the hot appliance. The insulation on the cable could become damaged, giving rise to an electric shock hazard.

▶ Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and quantity of the food and its temperature.
Some foods may contain micro-organisms which are only destroyed by thorough cooking at a sufficiently high temperature for long enough. Therefore, when cooking or reheating food such as poultry, it is particularly important that the food is completely cooked through. If in doubt, select a longer cooking or reheating time.

▶ Spray canisters, aerosols and other inflammable substances must not be stored in a drawer under the hob. Cutlery inserts must be heat-resistant.

▶ Do not use a steam cleaner to clean this appliance.
The steam could reach the electrical components and cause a short circuit.

▶ If the appliance has not been used for a longer period of time it should be thoroughly cleaned before it is used again. It is also advisable to have the appliance tested for safety. This should be done at regular intervals.

▶ While the appliance is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee is invalidated.

▶ In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the guarantee.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Disposal of the packing material

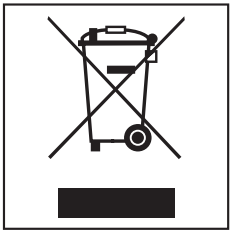
The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and can normally be recycled.

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Dispose of or recycle all packaging materials safely as soon as possible. Rather than just throwing these materials away, please ensure that they are recycled.

Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection/recycling centre, and ensure that it presents no danger to children while being stored for disposal.
It should be disconnected from the mains electricity supply by a competent person.

Before using for the first time

Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service" section of this booklet.

Cleaning for the first time

- Remove any protective foil and stickers.
- Clean all removable parts of the burners with a solution of warm water and a little washing-up liquid applied with a soft sponge. Dry all parts thoroughly after cleaning and then reassemble the burners (see "Cleaning and care").
- Clean the stainless steel trough with a damp cloth, and then wipe dry.

Metal components have a protective coating which may give off a slight smell when heated up for the first time.
The smell and any vapours will dissipate after a short time, and do not indicate a faulty connection or appliance.

Rapid ignition system

The appliance is supplied with a rapid ignition system with the following features:

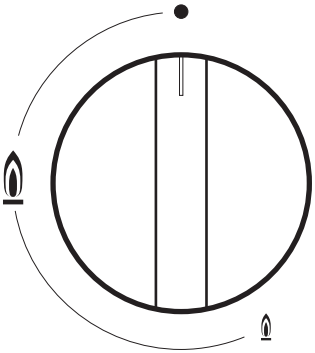
– After the flame is ignited, the hob control can be released immediately.

– Should the flame be extinguished by a gust of air, the burner will re-ignite automatically.
If re-ignition is unsuccessful, the gas supply will be cut off automatically (see "Safety switch-off").

Switching on, regulating the flame and switching off

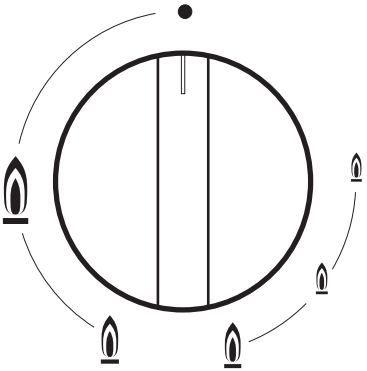
The controls are used to switch on the burners and regulate the strength of the flame.

Normal and large burners



- The gas supply is turned off
- Strongest flame
- Weakest flame

Wok burner



- The gas supply is turned off
- Strongest flame:
  The inner and outer burners operate at the highest setting.
- Strong flame:
  The outer burner operates at the lowest setting,
  the inner burner at the highest setting
- Weak flame:
  The outer burner is switched off,
  the inner burner operates at the highest settling
- The weakest flame:
  The outer burner is switched off
  the inner burner operates at the lowest setting

Switching on:

- The control for the burner required must be pressed in and turned anti-clockwise to the largest flame symbol to switch on. The ignitor clicks, and the gas is lit.

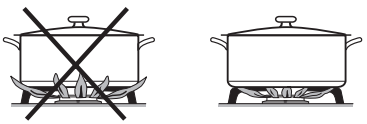
If the burner does not ignite, turn the control to ●. Ensure that the room is well ventilated, and wait at least 1 minute before trying again.

If the burner does not ignite the second time, turn the control to "●", and see "Problem solving guide".

When switching on, re-ignition sometimes occurs (1-2 clicks) if the flame on the ignition safety device has gone out briefly, or if the thermal element is not hot enough, e.g. following a gust of air.

Regulating the flame

Regulate the flame so that it does not spread out beyond the sides of the pan. As the outer part of the flame is much hotter than the centre, the tips of the flames should stay beneath the pan base. Flame tips which extend beyond the sides of the pan merely warm up the air in the room and can also damage pan handles and increase the danger of injury.



The burners can be regulated at any level between the strongest and weakest flame. Exception: The wok burner

On the **wok burner** there is a stopper at the 6 o'clock position to prevent you turning the control to the high or low setting unintentionally.

- To move from the high to the low setting, turn the control anti-clockwise until it stops. Then press it in and continue to turn it anti-clockwise past the stopper before releasing it. You can now select the setting you require.
- To move from the low to the high setting, turn the control clockwise until it stops. Then press it in and continue to turn it clockwise past the stopper before releasing it. You can now select the setting you require.

Switching off:

- Turn the control clockwise to position "●" .

This stops the flow of gas and the flame goes out.

Do not turn the control past the ● position.

Pans

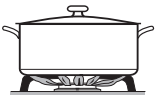
Burner	Min. pan base diameter in cm	
Small	10	
Normal	10	
Large	12	
Extra large	14	
Wok	15	
	Max. diameter at top of pan in cm	
	Without combi insert	With combi insert
Small	22	24
Normal	22	24
Large	24	26
Extra large	24	26
Wok	26	30

Refer to the chart above and ensure that the pan diameter falls within the minimum and maximum diameters given for the burner you are using. A pan which is too small will be unstable on the pan support. If the pan diameter is too large, flames can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the hob. The manufacturer cannot be held liable for this type of damage.

– Any heat-resistant pans can be used.

– Select pans which are suitable for the burner they are to be used on. In general: use larger diameter pans on the large burners, and smaller diameter pans on the small burners.

– The pan support supplied with the appliance must always be used. Never place a pan on the burner itself.



– Wide, shallow pans are preferable to tall, narrow ones. They will heat up faster.

– Pans with thick bases are preferable as these distribute heat more evenly. With thin bases, there is a danger of food overheating in places. Stir the food frequently.

– Remember when purchasing new pans that manufacturers usually refer to the diameter at the top of the pan in their documentation.

– Use a pan lid whenever possible to minimise heat loss.

Combi insert

The combi insert **must** be used if you wish to use

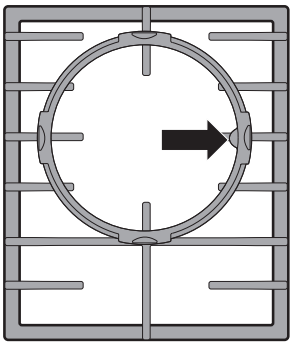
– a pan with a smaller diameter base than the minimum given in the table. The combi insert ensures that the pan will sit securely on the hob, and cannot tip up.

– a large pan. The combi insert will prevent damage to the worktop, and the stainless steel trough from becoming discoloured. Refer to the information given in the table.

Wok ring

Use the wok ring supplied to give additional stability, especially to woks with a rounded base.

Make sure that the wok ring is fitted securely in the correct position. See illustration.



Thermoelectric safety ignition

This appliance is fitted with a thermoelectric ignition safety device. If the flame goes out, for example if food has boiled over or if there is a sudden draught, and automatic re-ignition has been unsuccessful, the supply of gas to the burner will be cut off.

- To use the burner again, turn the control clockwise to the "●" position, and then switch it back on as normal.

Safety switch-off

If a burner has been used for an unusually long period (approx. 4 hours), it will switch off automatically.

- To use the burner again, turn the control clockwise to the "●" position, and then switch it back on as normal.

General notes

⚠ Under no circumstances use a steam cleaning appliance to clean this appliance. The steam could reach the electrical components and cause a short circuit.

The appliance should be cleaned regularly, preferably after each use. Let it cool down to room temperature before cleaning.
To avoid water marks and limescale deposits, use a soft cloth to dry surfaces that have been cleaned with water.

Thoroughly remove salty food residues or liquids from the hob as soon as possible to avoid the risk of corrosion.

To avoid damaging the surface of your appliance, do not use:

- cleaning agents containing soda, alkalines, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- stain or rust removers,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- dishwasher cleaner,
- grill and oven cleaners,
- glass cleaning agents,
- hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents,
- sharp pointed objects (these can damage the seal between the frame and the worktop)

Stainless steel surfaces

Clean stainless steel surfaces using an E-Cloth (see "Optional accessories") or with a solution of warm water and a little washing-up liquid applied with a soft sponge. In the case of stubborn dried-on soiling, soak first.
Finally, dry with a soft cloth.

The ceramic and stainless steel hob cleaner can be used when required (see "Optional accessories"). Apply with an even pressure following the direction of the "grain".

Do not use a stainless steel cleaning agent on **printed** surfaces. This would rub off the print. These areas should be only cleaned with an E-Cloth or with a solution of warm water and a little washing-up liquid applied with a soft sponge.

A conditioning agent for stainless steel can be used after cleaning to help prevent re-soiling (see "Optional accessories").
Apply sparingly with a soft cloth follow the instructions on the packaging.

Pan supports, control knobs

Remove the pan supports. Clean the pan supports and the control knobs with a solution of warm water and a little washing-up liquid applied with a soft sponge. Stubborn soiling should be soaked first.

Finally dry all parts with a clean cloth.

Do not clean the pan supports in a dishwasher.

Burners

Do not clean any parts of the burners in a dishwasher.

The burners should be dismantled and then cleaned by hand using a solution of warm water and a little washing-up liquid applied with a soft sponge.

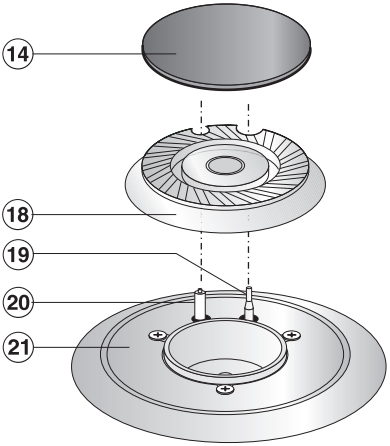
Parts of the burner that cannot be removed should be wiped clean with a damp cloth only.

The ignitor and ignition safety device should be very carefully wiped clean using a well wrung out cloth.

Do not let the ignitor get wet. If it gets wet it will not spark.

After cleaning, dry all surfaces with a clean cloth.
Make sure that the flame slits are clean and completely dry.

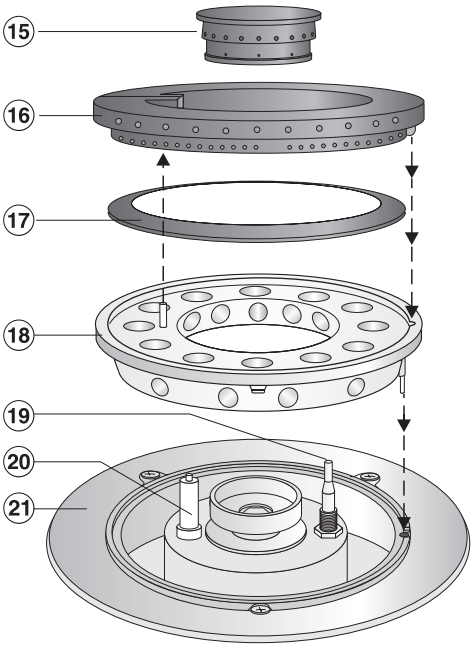
The surface of the different parts of the burner will gradually become more matt with time. This is quite normal and will not affect the operation of the hob.



Re-assemble the small, normal and large burners as follows:

- Place the burner head ⑱ on to the burner base ㉑ so that the the ignitor ⑲ and the ignition safety device ⑳ extend through their respective holes in the burner head. The burner head must click into place correctly.
- Replace the burner cap ⑭ ensuring that the locating tabs fit into the notches in the burner head ⑱.

Important: replace parts in the correct order after cleaning.



Re-assemble the wok burner as follows:

- Place the burner head ⑱ on to the burner base ㉑ so that the the ignitor ⑲ and the ignition safety device ⑳ extend through their respective holes in the burner head. The burner head must click into place correctly.
- Replace burner ring ⑰.
- Replace burner cap ⑮ and ⑯.

Important: replace parts in the correct order after cleaning.

⚠ Repairs to the gas and electrical components of this appliance must only be carried out by a suitably qualified and competent person to ensure safety (Corgi registered in the UK). Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

What to do if ...

... the burner does not ignite when the hob is being used for the first time or after a long period of not being used.

There could be air lock in the gas pipe. You may need to make several attempts before the burner ignites successfully.

... the burner does not ignite after several attempts.

Turn all the controls clockwise to the "●" position and disconnect the appliance from the electricity supply for a few seconds. If the problem persists, check whether

– the burner is assembled correctly.
– the gas supply tap is turned on.
– the burner is dry and clean.
– the flame slits are dry and unblocked.

... there is a power cut while the hob is operating.

Turn all the controls clockwise to the "●" position. You can then operate the appliance as normal when power is restored.

... the gas flame goes out after being lit.

The flames need to touch the ignition safety device so that it heats up sufficiently.

If the flames do not touch the ignition safety device, check that

– the burner components are assembled correctly.
– there is no soiling on the ignition safety device. If there is, remove it carefully (see "Cleaning and care").

... the gas flame suddenly looks different.

Check whether the burner is assembled correctly.

... the gas flame goes out during operation.

– Check whether the burner components are assembled correctly.
– There has been a power cut.

  Turn all the controls clockwise to the "●" position. You can then operate the appliance as normal when power is restored.

... the ignitor on the burner does not spark.

Disconnect the appliance from the electricity supply for a few seconds. If the problem persists, check whether

– the mains fuse has tripped. If it has, contact a qualified electrician or the Miele Service Department.

– food deposits have lodged themselves between the ignitor and the burner cap.
Remove any food deposits carefully (see "Cleaning and care").

– food deposits have lodged themselves on the ignition safety device.
Remove any food deposits carefully (see "Cleaning and care").

For safety reasons you may not be able to re-ignite the burner for about 5 minutes after a spillage.

Miele branded cleaning and conditioning products are available for your appliance.

These can be ordered via the internet at www.miele-shop.com or from the Miele Spare Parts Department (see back cover for contact details).

Ceramic and stainless steel hob cleaner
250 ml

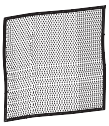
Removes heavy soiling, limescale deposits and light discolouration.

Stainless steel conditioning agent
250 ml

Ideal for removing water marks, flecks and fingerprints and helps prevent resoiling.

E-Cloth

(microfibre cloth)



Removes fingermarks and light soiling.

Safety instructions for installation

This appliance must be installed and connected to services in accordance with local and national safety and building regulations.

Fit wall units and extractor hood before fitting the hob to avoid damaging the surface.

▶ The room in which the gas hob is installed must be at least 51 m^3 in size with a door or window in it which can be opened to the outside air.

▶ The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort.
Any backmoulds must be of heat-resistant material.

▶ This equipment may only be used in mobile installations such as ships, caravans, aircraft etc. if a risk assessment has been carried out by a suitably qualified engineer.

▶ An electric fryer must not be installed directly next to a gas hob, as the gas flames could ignite the fat in the fryer. It is essential to maintain a distance of at least 300 mm between these two appliances.

▶ A gas hob may not be built in over a fridge, fridge freezer, freezer, dishwasher, washing machine or tumble dryer.

▶ Ensure that the gas pipe and electrical cable are installed in such a way that they do not touch any parts of the appliance which become hot. This could cause damage.

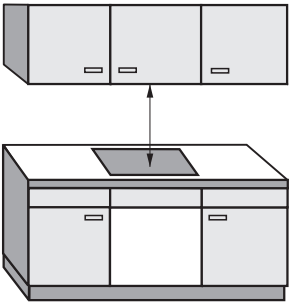
▶ The electrical cable and a flexible gas connection pipe must be installed in such a way so that they do not come into contact with any moving kitchen parts (e.g. a drawer), and cannot become trapped.

▶ Observe carefully the safety distances given on the following pages.

▶ Do not use any sealant except where expressly instructed to do so. The seal underneath the appliance provides a sufficient seal for the worktop (see "Sealant").

All dimensions in this instruction booklet are given in mm.

Safety distance above the hob



A minimum safety distance must be maintained between the hob and the cooker hood above it. See the cooker hood manufacturer's operating and installation instructions for details.

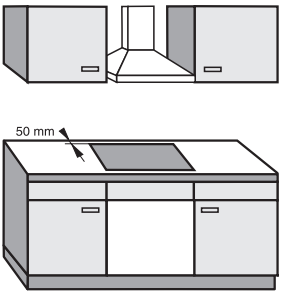
If the manufacturer's instructions are not available for the cooker hood, a minimum safety distance of at least 760 mm must be maintained. For any flammable objects, e.g. utensil rails, wall units etc. a minimum distance of at least 760 mm must be maintained between them and the hob below.

When two or more appliances are installed together below a cooker hood, e.g. a gas hob and an electric hob, which have different safety distances given in the installation instructions, you should select the greater distance of the two.

Safety instructions for installation

Safety distances to the sides of the hob

Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and a tall unit or wall at one side. On the other side, however, no unit or divider should stand higher than the hob (see illustrations).

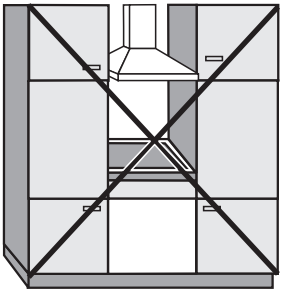


Recommended

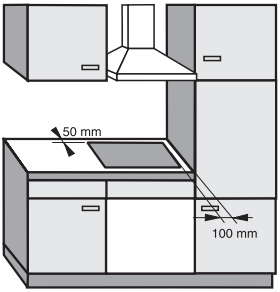
The following minimum distances should be adhered to for safety reasons:

– 100 mm to the right or left of the worktop cut-out to the nearest piece of furniture (e.g. tall unit).

– 50 mm from the worktop cut-out to the rear wall.



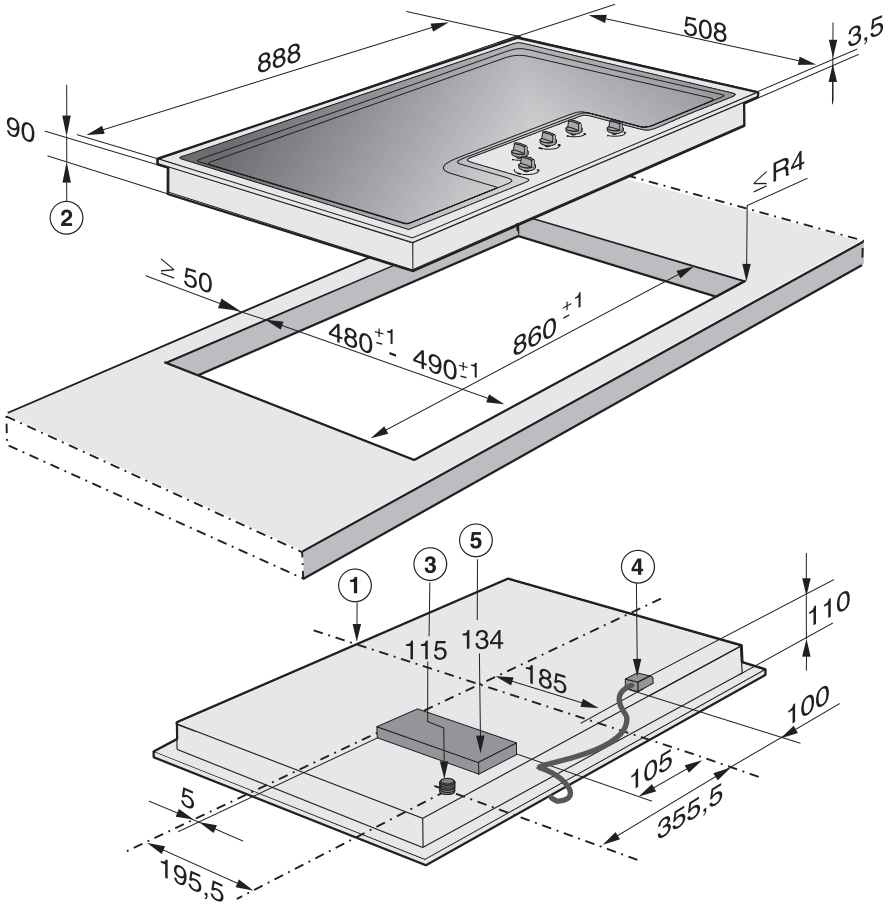
Not allowed



Not recommended

KM 2256

Appliance and building-in dimensions



① Front

② Building-in depth

③ Gas connection R 1/2 - ISO 7-1 (DIN 2999)

④ Electrical connection

⑤ Electronics housing 110 x 142 mm
Max. building-in depth, including electronics housing, 134 mm

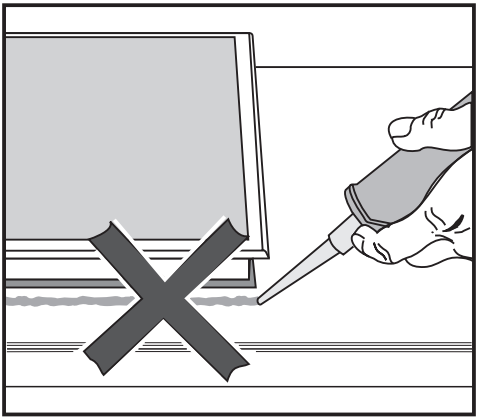
Making the worktop cut-out and building in the hob

- Make the worktop cut-out following the dimensions applicable. Remember to maintain a **minimum safety distance** from the **back wall**, as well as from any **tall unit or side wall** to the right or left of the hob. See "Safety instructions for installation".
- Seal the cut surfaces with a suitable heat-resistant sealant to avoid swelling caused by moisture.

If, during installation, you find that the seals on the corners of the frame are not flush with the worktop surface, the corner radius (≤ R4) can be carefully scribed to fit.

- Feed the connection cable down through the cut-out.
- Place the hob in the cut-out without securing it.
- Connect the hob to the mains (see "Electrical connection").
- Connect the appliance to the gas supply (see "Gas connection").
- Secure the appliance at the back and front using the fixings supplied. See "Securing the appliance".

Sealant

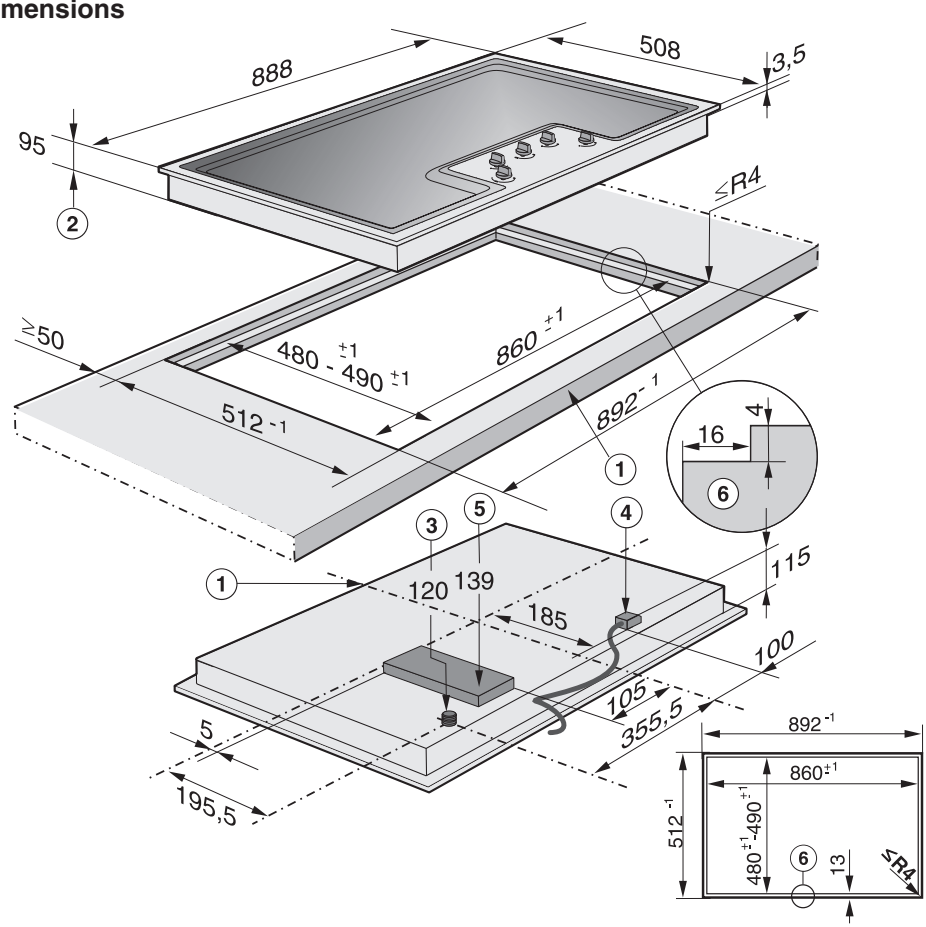


Do not use any sealant unless expressly instructed to do so. The sealing strip under the edge of the top part of the hob provides a sufficient seal for the worktop.

Do not use sealant between the frame of the top part of the hob and the worktop.
This could cause difficulties if the hob ever needs to be taken out for servicing and possibly result in damage to the frame or the worktop.

KM 2257

Appliance and building-in dimensions



① Front
② Building-in depth
③ Gas connection R 1/2 - ISO 7-1 (DIN 2999)
④ Electrical connection
⑤ Electronics housing 110 x 142 mm
Max. building-in depth, including electronics housing, 139 mm
⑥ Stepped cut-out for granite or marble worktops

Cut-out dimensions for granite or marble worktops.
Please take careful note of the inset diagram.

Flush fit hobs are only suitable for installation in granite, marble, tiled or solid wood worktops. Other materials such as Corian and Askilan are not suitable.

This appliance requires a 900 mm wide base unit for installation.

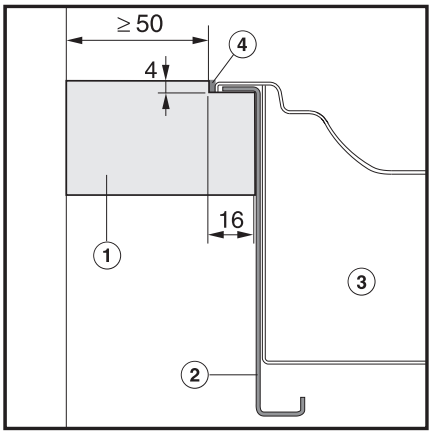
The hob must be accessible from below for servicing purposes and to ensure that the seal around it is not dislodged.

The hob may be fitted

– in a suitable cut-out in a granite or marble worktop.
– in a suitable cut-out in a tiled or solid wood worktop with a wooden support frame. The frame must be provided on site, and is not supplied with the appliance.

Making the worktop cut-out and building in the hob

Granite and marble worktops



① Worktop

② Fixing bracket (the fixing brackets hold the lower section when the upper section of the hob is removed).

③ Hob

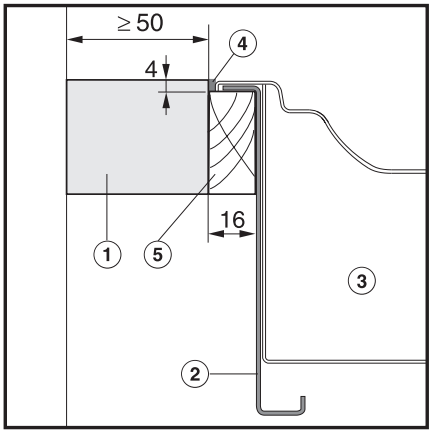
④ Gap

Corner radius of the worktop ≤ R4

- Make the worktop cut-out as shown in "Building-in dimensions".
- Fix the brackets ② supplied.
- Feed the hob connection cable down through the cut-out in the worktop.
- Centre the hob ③ in the cut-out.
- Connect the hob to the mains (see "Electrical connection").
- Connect the appliance to the gas supply (see "Gas connection").
- Secure the appliance at the back and front using the fixings supplied. See "Securing the appliance".
- Check that the hob works.
- Seal the remaining gap ④ with a silicone sealant that is heat-resistant to at least 160 °C.

As the hob and worktop cut-out may differ, the size of the gap ④ can vary.

Solid wood and tiled worktops



① Worktop

② Fixing bracket (the fixing brackets hold the lower section when the upper section of the hob is removed).

③ Hob

④ Gap

⑤ Wooden frame 16 mm (to be provided on site)

Corner radius of the tiled worktop ≤ R4

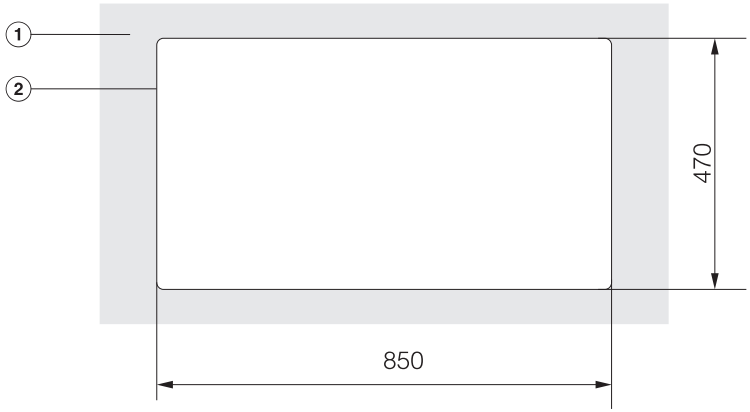
- Make the worktop cut-out as shown in "Building-in dimensions".
- Fix the wooden frame ⑤ 4 mm below the top edge of the worktop (see diagram).
- Fix the brackets ② supplied.
- Feed the hob connection cable down through the cut-out in the worktop.
- Centre the hob ③ in the cut-out.
- Connect the hob to the mains (see "Electrical connection").
- Connect the appliance to the gas supply (see "Gas connection").
- Secure the appliance at the back and front using the fixings supplied. See "Securing the appliance".
- Check that the hob works.
- Seal the remaining gap ④ with a silicone sealant that is heat-resistant to at least 160 °C.

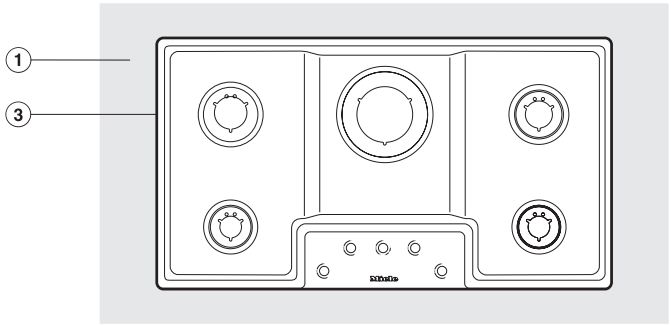
As the hob and worktop cut-out may differ, the size of the gap ④ can vary.

Building into a stainless steel worktop

This appliance can be welded into a stainless steel worktop. It is essential that after being welded, it is still recognisable as a Miele appliance.

⚠ Welding must be carried out by a trained, Miele-approved person.





① Stainless steel worktop

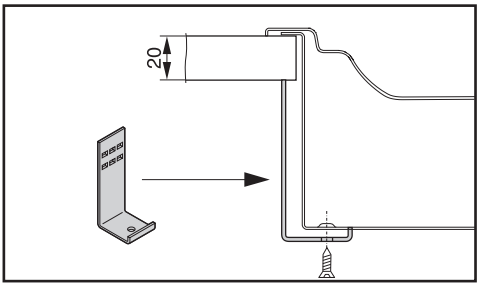
② Lasered edge

③ Welded edge

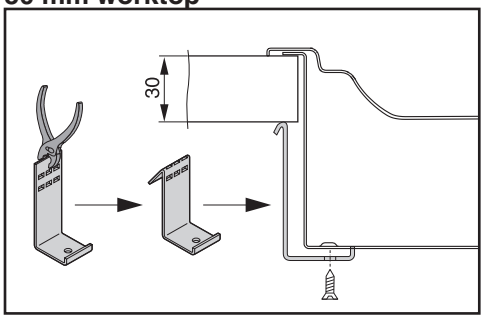
Securing the appliance

Secure the appliance as shown, using the fixings supplied.

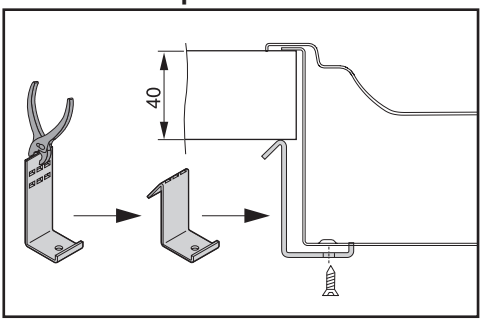
20 mm worktop



30 mm worktop



40 mm worktop



After installation

Check that all the burners are operating correctly.

The flame must not go out on the lowest setting, or when the control is turned quickly from a high to a low setting.

On the highest setting, the flame must have a distinctive and visible core.

Electrical connection

All electrical work should be carried out by a suitably qualified and competent person, in strict accordance with current local and national safety regulations (BS 7671 in the UK).

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

The appliance must only be operated when built-in. This is to ensure that all electrical parts are shielded. Live parts must not be exposed.

Do not connect the appliance to the mains electricity supply by an extension lead. These do not guarantee the required safety of the appliance.

Please make sure that the connection data quoted on the data plate match the household mains supply.

Connection should be made via a suitable isolator or a double pole fused spur connection unit which complies with national and local safety regulations and the on/off switch should be easily accessible after the appliance has been built in.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to install a residual current device (RCD) with a trip current of 30 mA.

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays).

Important U.K.

This appliance is supplied for connection to a single phase 230-240 V 50 Hz supply with a 3-core cable.

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow	= earth
Blue	= neutral
Brown	= live

WARNING
THIS APPLIANCE MUST BE EARTHED

Important

The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system, which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested and where there is any doubt, the electrical wiring in the home should be tested by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system such as an electric shock.

The manufacturer cannot be held liable for damage which is the direct or indirect result of incorrect installation or connection.

Gas connection

⚠ Connection to the gas supply, or conversion from one type of gas to another, should only be undertaken by an approved and registered gas installer in strict accordance with local and national safety and building regulations (e.g. Corgi registered in the UK)

Every appliance should have its own easily accessible isolating valve and test point.

Check with your local gas supplier about the type of gas and its calorific value and compare this information with the type of gas quoted on the hob data plate.

This appliance is not connected to an exhaust flue. Please ensure it has adequate ventilation after installation.

The installer is responsible for ensuring that the appliance functions correctly when installed.

Depending on country, the hob is supplied ready for connection to natural or liquid gas (refer to label on the appliance).

United Kingdom:
GB II 2 H 3+ 20 mbar, 28-30/37 mbar

Ireland:
IE II 2 H 3+ 20 mbar, 28-30/37 mbar

Depending on country, a set of jets for conversion to an alternative type of gas may be included with the hob.

Please contact your dealer or the Miele Spare Parts Department for the appropriate conversion jets if necessary.

Conversion to another type of gas is described under "Conversion to another type of gas".

Connection

The gas connection must be installed so that connection can be made either from inside or outside the kitchen unit, and the isolating valve must be easily accessible and visible (by opening one of the kitchen doors, if necessary).

After installing the appliance the gas burners have to be set for local conditions.

When the gas hob has been installed, it is essential to check that neither the gas pipe not the electricity cable is in contact with hot parts of the appliance or hot gas exhaust, otherwise heat damage to the pipe and cable could occur.

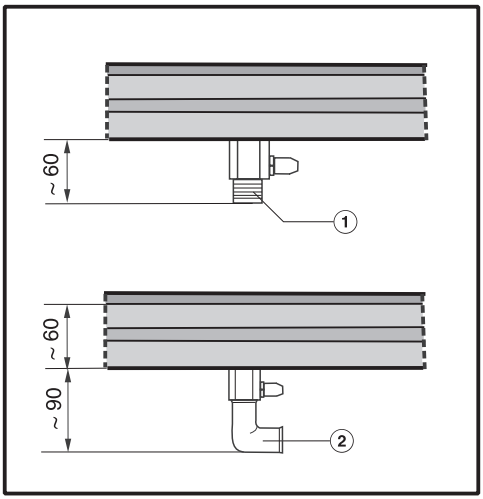
A test for possible leakages must be carried out after installation.

Safety regulations demand that a pressure test point is installed near a gas hob to allow an engineer to test the pressure, following servicing.

The appliance is supplied with an R 1/2" - ISO 7-1 (DIN 2999) gas connection point.

An appropriate rigid connection and isolating valve must be installed for final connection.

The gas connection must be so sited that it is not adversely heated when the appliance is in operation.



① Connection with test point specifically for GB

② Connection with test point specifically for GB and 90° angle

Burner ratings

Nominal rating

Burner	Gas type	High setting		Low setting
		kW	g/h	kW
Small burner	Natural gas H Liquid gas	1.00 0.95	- 69	0.250 0.300
Normal burner	Natural gas H Liquid gas	1.60 1.60	- 116	0.250 0.310
Large burner	Natural gas H Liquid gas	2.50 2.10	- 153	0.350 0.350
Extra large burner	Natural gas H Liquid gas	3.00 2.55	- 186	0.500 0.520
Wok	Natural gas H Liquid gas	4.50 4.20	- 306	0.230 0.300
Total	Natural gas H Liquid gas	12.60 11.40	- 830	- -

When converting to another type of gas, the main jets and the small jets on all burners have to be changed.

Screw in new jets appropriate to the type of gas, according to the following table.

Jet table

For U.K. and IE

	Main jet ∅	Small jet ∅
Natural gas		
Small burner	0.75	0.39
Normal burner	0.90	0.42
Large burner	1.11	0.42
Extra large burner	1.22	0.54
Wok	1.47 / Kz 34	0.88 / 0.42
Liquid gas		
Small burner	0.54	0.23
Normal burner	0.67	0.23
Large burner	0.71	0.32
Extra large burner	0.77	0.40
Wok	0.98 / Kz 7	0.60 / 0.23

The jet markings refer to 1/100 mm of the jet diameter.

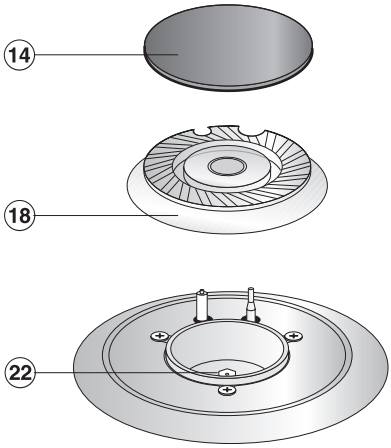
Conversion to another type of gas

Changing the jets

Disconnect the gas hob from the electricity supply by switching off at the socket and withdrawing the plug, by disconnecting the mains fuse or by switching off at the isolator.

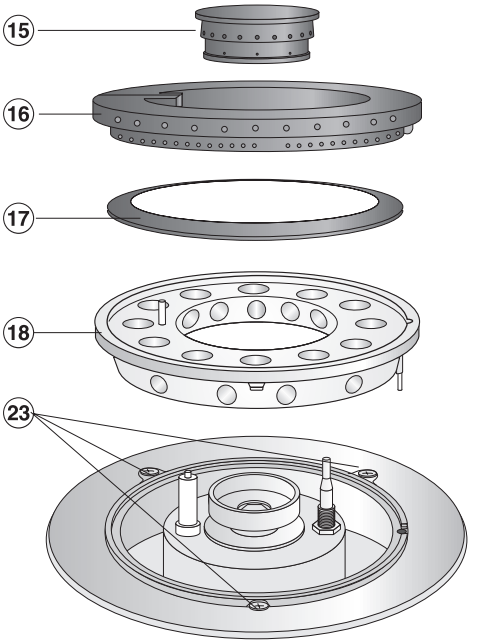
To change the main jets

Small, normal, large and extra large burners

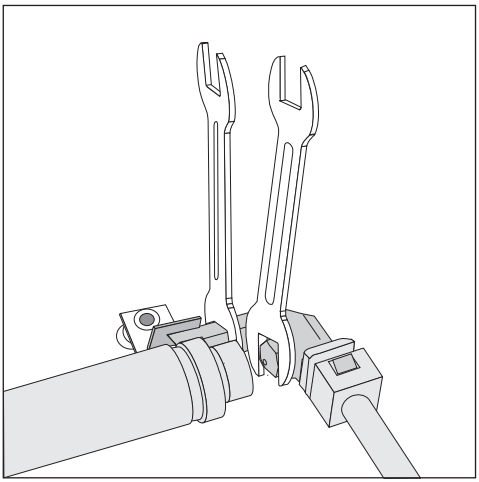


- Remove the pan support, burner cap ⑭ and burner head ⑱.
- Using an M7 socket spanner, unscrew the main jet ㉒.
- Change the main jet.

Wok burner



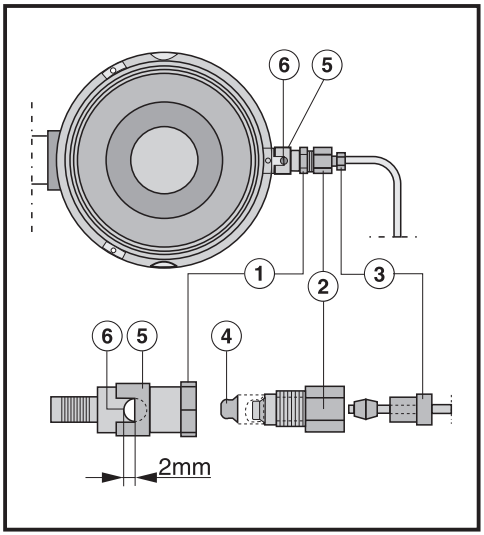
- Remove burner covers ⑮ ⑯, burner ring ⑰ and burner head ⑱.
- Remove the controls.
- Loosen screws ㉓, and remove the burner base.



- Whilst counterholding it in place with an SW 13 spanner, unscrew the main jet anti-clockwise from its housing using an SW 10 spanner (see illustration).
- Screw in the new main jet, once again using the spanner to counterhold.

Conversion to another type of gas

To change the jet for the inner burner



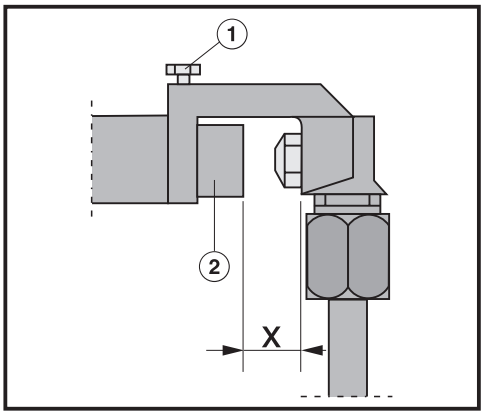
④ Jet disc (main jet for the inner burner)

⑤ Air intake

⑥ Vent

- Whilst counterholding it in place with an SW 12 spanner, remove screw ③ from screw fitting ② using an SW 8 spanner.
- Whilst counterholding it in place with an SW 12 spanner, remove screw fitting ② from fitting ① with another SW 12 spanner.
- Take out the jet disc ④ held in ①, and replace with the correct jet disc (see jet table).
- Adjust air intake ⑤ until the two vents ⑥ have a 2 mm gap as illustrated.
- Reassemble the parts in the reverse order and check for leaks by operating the burner without the upper part of the hob in place (use a match to ignite the flame).

To check the first intake of air



① Retaining screw

② Air intake

Gap X **must** measure:
For natural gas: 6 mm
For liquid gas: 13 mm

If it doesn't:

- Loosen the retaining screw, adjust the air intake, and tighten the retaining screw again.
- Finally secure the jets against inadvertent loosening with sealing wax.
- Re-assemble the hob in the reverse order.

The flame must not go out on the lowest setting, or when the control is turned quickly from a high to a low setting.

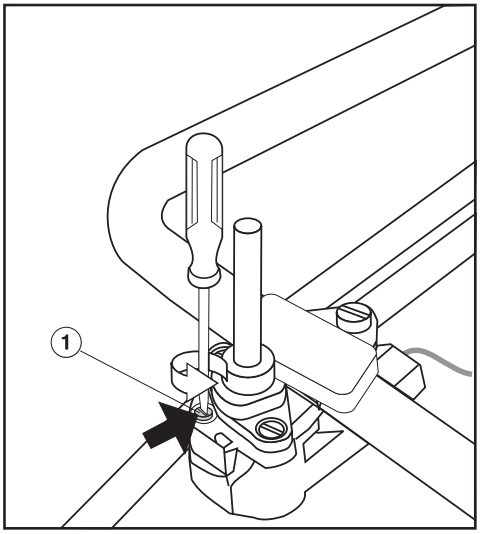
On the highest setting the flame must have a distinctive and visible core.

To change the small jets

To change the small jets, the burner securing screws must first be loosened and the upper section of the appliance removed.

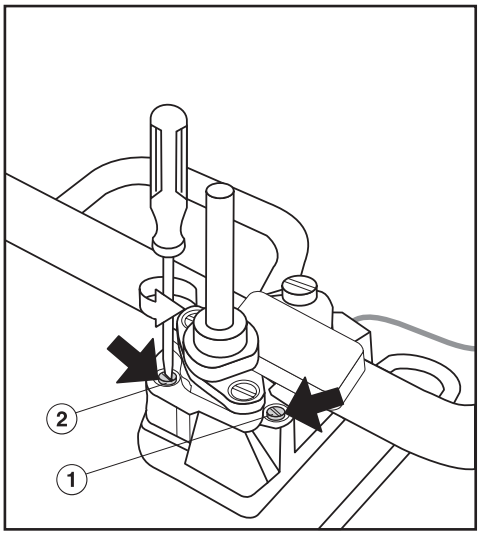
- Pull off the controls.
- Then lift off the upper section.

Small, normal, large and extra large burners



- Using a small screwdriver, unscrew small jet ① in the gas fitting.
- Pull out the jet with a pair of pliers.
- Fit the correct jet securely (see jet table).

Wok burner



① Small diameter jet
(e.g. for liquid gas: 0.23)

② Large diameter jet
(e.g. for liquid gas: 0.60)

- Using a small screwdriver, unscrew the two small jets ①and ② in the gas fitting.
- Pull out the jets with a pair of pliers.
- Fit the correct jets securely (see jet table).
- Finally, secure the jets against inadvertent loosening with sealing wax.

After changing the jets

- Reassemble the burner parts in the reverse order,
- Check for leaks by operating the burner without the upper section of the hob in place (use a match to ignite the flame).
- Remove the loose burner parts again.
- Replace the upper section of the hob.
- Screw the burner bases into place, and replace the other parts of the burner. Take care to reassemble the different parts in the correct order.
- Replace the controls.
- Finally ignite all the burners to check that they are operating correctly.

The flame must not go out on the lowest setting, or when the control is turned quickly from a high to a low setting.

On the highest setting, the flame must have a distinctive and visible core.

Stick the label supplied with the jets above the label stating the type of gas being used.

After sales service, data plate

In the event of any faults which you cannot remedy yourself, or if the appliance is under guarantee, please contact:

– Your Miele dealer, or

– the Miele Customer Contact Centre (see back cover for address).

When contacting Miele, please quote the model and serial number of your appliance. These are given on the data plate.

Please note that telephone calls may be monitored and recorded to improve our service.

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the front of these instructions.

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